

WEEKLY SPECIAL

HAUPTGERICHT | MAIN COURSE 11,8

MISO ENTE:

Entenbrust, Sushi-Reis, Miso-Sauce, Sojasprossen, Koriander, Grüne Chili, Essig & Topping aus Erdnüssen, Röstzwiebeln, Sesam
Duck breast, sushi rice, miso sauce, bean sprouts, coriander, green chilli, vinegar & topping of peanuts, fried onions, sesame

DESSERT 4,0

HOMEMADE TIRAMISU:

aus Mascarpone, Löffelbiskuit, Zucker, Espresso, Kakao, dunkle Schokoladenchips, Erdbeeren & Baileys Irish Cream
from Mascarpone, ladyfingers, sugar, espresso, cocoa, dark chocolate chips, strawberries & Baileys Irish Cream

HOMEMADE PANNA COTTA:

aus Panna Cotta, Sahne, Zucker & wechselnde Toppings
from panna cotta, cream, sugar & changing toppings

WEEKLY SPECIALS / SERVED FROM 11:00 – 16:00 H

TABOULÉ SALAD

mit Couscous, Falafel, Paprika,
Petersilie, Koriander, Minze, Maracujasaft,
Tahinidressing (Sesam), Mandeln, Rosinen,
Granatapfelkerne & Ras el Hanout Gewürzmischung **8,9**
with couscous, falafel, peppers, parsley, coriander, mint,
passion fruit juice, tahini dressing (sesame), almonds, raisins,
pomegranate seeds & Ras el Hanout spice mix

GRILLED MERGUEZ

Gegrillte Merguez mit Püree von weißen Bohnen,
Tomatensalsa, Rucola & Schwarzkümmel-Croutons **11,8**
Grilled Merguez with puree of white beans,
rocket & black cumin croutons

VEGAN FLAMBÉED LETTUCE HEARTS

Flambierte Salatherzen auf Hokkaido-Creme mit Kokosmilch,
Kopfsalat-Jus & Quinoa-Crunch (Vegan) **10,8**
Flambéed lettuce hearts on Hokkaido cream with coconut milk,
lettuce jus & quinoa crunch (vegan)

PB GOAT CHEESE STACK

Vegan Stack mit Hummus, karamellisierter Aubergine, Tahini,
Koriander, Granatapfelkernen & knusprigen Kichererbsen **9,8**
Roasted country bread with goat cheese, guacamole,
candied walnuts, honey & organic cress